

## DO NOT KEEP A DOG AND BARK YOURSELF

EVERY WOMAN'S OPPORTUNITY

The Bulletin wants good home letters; good business letters; good helpful letters of any kind the mind may suggest. They should be in hand by Wednesday of each week. Write on but one side of the paper, Address SOCIAL CORNER EDITOR, Bulletin Office, Norwich, Conn.

FIVE PRIZES EVERY MONTH OF ONE DOLLAR EACH. Award made the last Saturday of each month.

INQUIRIES AND ANSWERS

CLUB NO. 2'S JULY MEETING.

of the hand. Paula exhibited a pretty piece of hand work. Hoosit was so

After lunch time Dottle entertained

dancing stunts, which were greatly en-

oyed by all present, Grandma H. enjoyed every minute

the was there and was one of the last leave the floor.

Just before the party broke up.

R. D.: Fam patiently waiting. Best wishes to all the Sisters. CRIMSON RAMBLER.

Spinach and Bananas sounds odd

o make it wash two pounds of spin-ch and cook for twenty minutes; then

ss through a sieve. Add one ounce butter, season with pepper and salt

brown fritters round the spinaci

To make banana and jelly trifle

warm a pint of lemon jelly and flavor it with maraschino or cherry. Peel six bananas and arrange them at the

bottom of a gliass dish, pour the luke-warm jelly over, and when set deco-

rate with whipped cream and glace

TO CAN CORN WITH SALT.

the wash boiler and slats method I thought someone else might like to

First have your cans perfectly clean.

To every nine pints of corn take one

THE BEST LETTER.

To the Writers of the Social Corner The letter "How a Gossip Was Re-proved" is the best letter that has

been printed for a long time. I air not a Catholic, but that priest is a grand good man and did just right.

AN INTERESTING BOOK.

Dear Social Corner Sisters: Some days ago I took from our village library over which Etta Barber now presides, a book of many pages, called All the Days of My Life. It is the au-

A CONSTANT READER.

wish more of the letters were that, something interesting and help

Dear Social Corner Sisters: The fol-

MARY JANE.

and serve

ROLL OF HONOR

Sens of Social Corner Writers

Walter F. Moran, of Norwich. Richard C. Moran, of Norwich. Eugene Campbell of Willimantic

Allen Williams Hovey Sterry, of Earl L. Sparks, of Norwich; Arthur T. Knowles, of Wethersfield

Floyd Mitchell, of Central Village Willard A. Madley of Lebanon. William Howard Gordon, Subma-

Myron J. Ringland, of Norwich. Royal McCall, of Leonard Bridge. Walter Robinson, of New Haven.

SOCIAL CORNER POEMS.

Today.

(Douglas Malloch in "The Wood.")
Sure, this world is full of trouble—
I ain't said it ain't.
Lord! I've had enough an' double,
Reason for complaint.
Rain and storm have come to fret me Skies were often gray.

Thorne and brambles have beset me,
On th' road—but say, Ain't it line today

What's the use of always weepin', Makin trouble last?
What's th' use of always keepin'.
Thinkin' of the past?
Each must have his tribulation,
Water with his wine.
Life, it ain't no celebration
Trouble? I've had mine—

But today is fine. It's today that I am livin' Not a month ago.

Ravin' #losin'. takin', givin
As time wills it so.

Yesterday a cloud of sorrow
Fell across the way:
It may rain again tomorrow:
It may rain but say.

Ain't it fine today? Sent in by Uncle Sam's Daughter

lack of a high conceit,

If each man thought he was sent to
this spot to make it a bit more weet.

How soon we could gladden the world, how easily right all wrong.

If nobody shirked, and each one worked to help his fellows along.

Cease wondering why you came—stop looking for faults and flaws.

Rise up today in your pride and say, I am part of the First Great Cause for an earnest man.

It had need of me or I would not be—
I am here to strengthen the plan."

-Author Unknown.

## SOCIAL CORNER POEM. BETSY.

By Odda E. Abbott. No. Betsy isn't famous, like them that sing for pay; She'd never cut no figur' a-singin'

that-away-(My Betsy's kinda timid and her voice ain't trained like some)— la! you'd cught to hear her a-singin' 'round at home!

She isn't much for rag-time and all that sort of thing:
It's good old-fashioned music that Betsy likes to sing—

kind that's sweet and cheery and that brightens up the wny, tiller a hit of sunshine when clouds hang low and gray.

Section in all fam'ties things some
section in all fam'ties things some-Just lile a bit of sunshine when clouds hang low and gray.

I reckon in all fam'lies things sometimes will go wrong; I when its so at our house, my Betay starts a song.

To every nine pints of corn take one pint of salt and one pint of sugar and mix thoroughly. Boil twenty minutes, stirring from the bottom to keep from scorching. Can boiling hot and with a spoon press the corn in the cans so there will be no air spaces.

When you wish to use it, put on stove, cover with cold water, let come to a boil and drain. Repeat until you The children ain't no angels, and it's martin I'm no saint:

But she keeps right on assingth—
atead o' tellin us we ain't.

She smiles and keeps on singin' with a voice so sweet and clear, And before we hardly know it, there's a different atmosphere: to a boil and drain. Repeat until you have added water the fourth time. Season the same as for new corn and you And often, at the workshop, when we annot tell the difference.
HANNAH WHO.

bring a rumpus on.
I try her way o' doin', and whistle till it's cone.

And when I'm home from workin'—
with the roof tree o'er my head.
When we have had our supper and the
children are in bed.
Then I get the ovenin' paper and put
my allopers on;
My Betsy brings her mendin'—and—
and—heaven has becun.
We read and talk and visit while
rockin' to and fre:
I lean back (feelin' sleepy), and wife
sings soft and low.
Seems like it did in childhood—when
I used to shut my eyes
And float away in dreamland as
mother lullabys.

And I forget about high livin' and all about the war—
Where thousands are a-dyin' without knowin' what it's for;

forget how cold its turnin'—and the fuel nearly gone—
Why, my troubles jest skeedaddle as'

woman that I feel I must recommend of remembrances.

Of the heard of famous singers in the I often thought while reading it of that old saying: "Truth is stranger than fiction."

Shure, they're grand—them prima donners, with their high-falutin lied on God's promises and never but don't have much time to write. I

she would find great pleasure in it.
I am always glad when Social Corner writers mention books they have

As we were told in Saturday's paper the trolley ride from Norwich to Wil-limantic is a very pleasant one. I took the trip soon after the line was opened and remember it distinctly now. There were six of us women out for a day's recreation, and we left dull care behind. It was a Red Letter day and did us all good.

With best wishes for all.

EVELINE BURR.

CANNING RECIPES FROM PAULA.

Dear Social Corner Sisters: I am g a few recipes: Canned String Beans: Select young and tender beans, remove strings, break them into short lengths, pack them firmly into jars, add a teaspoon of sait to each jar; fill the jars with cold water and steam them an hour on three successive days as directed under canned corn. Some are able to

put up beans successfully by steaming them continuously for three hours and ealing them. Beets for Winter Use: Boil the beets for winter Use: Boil the beets in water until they are tender and then put them into jars. Measure out equal parts of good cider vinegar and water, add a little sugar and salt and heat this mixture. Pour it over the beets while it is boiling hot; seal the jars at once.

Guava Sweet Pickle: Make a syrup of three pounds of sugar to one quart of cider vinegar; this will be enough for six pounds of fruit. The following spices may be added if desired: one BALSAM FIR has the honor of having the only service flag at Dry Mills. teaspoon of allspice, one teaspoon mace, one teaspoon clove, one table-spoon cinnamon. Cook the syrup and atices together for one hour; drop in pickles and pour boiling syrup over. Seal at once in jars.

Dear Social Corner Folks, Good Morning! As I have not written for some little time, thought I would just drop in for a short chat. It was so I could attend the meeting of Club No. Seal at once in jars.

Currant Relish—Mix together three quarts of currants, three quarts of sugar, and one pound of raisins, chopped very fine; the rind and pulp of two oranges; remove all seeds, and two lemons, cut fine. Cook this mixture until it is solid; keep the relish in family jelly glasses. this month and as usual we all had nice time. The day dawned bright-y for us, and when we reached Buckingham Memorial we met a goodly number of Sisters. They are a very busy set of workers. Married and Happy was there, as usual, with her work-bag and greeted each Sister as she came in with a smile and a shake

Current Catsup-Boil together for two hours one and a half quarts of brown sugar, three quarts of currants, two tablespoons of cinnamon, one ta-blespoon of cloves and one pint of good cider vinegar. Seal the catsup in jars while it is hot.

ery busy knitting, she hardly took ime for lunch which was served bromptly at noon. Red Raspberry Currant Marmalade When the gong sounded, a hungry party sat down to a well filled table hat The Social Corner Sisters know -Wash and place in a preserving kettle four quarts of raspberries, one quart of red currants, mash the fruit thoroughly, add three-fourths as much how to prepare. The linch consisted of cold ham, pickles and olives, meat loaf, all kinds of war foods, sandwiches, cakes, pie and coffee. Calla Lily and Scottle worked very hard to make the sugar: boil the mixture for ten min-utes, or until it jellies; when cooled seal the marmalade in jars or pour it into family jelly glasses and cover it with melted paraffine; stir the marma-lade constantly to prevent burning. day one of success. The table was prettily trimmed and decorated with crimson ramblers and black-eyed Susans brought in by one of the Sis-Ready: Your letter received. Many

Best wishes to all. PAULA.

JULY MEET OF CLUB NO. 3.

by reading several choice selections. Priscilla sang several colos with Pickerei at the piano; then the floor was cleared for dancing for all those wishing to engaged of that pastime.

Priscilla showed some of the latest states of the colors of the latest. Dear Social Corner Sisters: I have just returned from the meeting of Club No. 3 in Lebanon. Would you like to hear about our good time? The hall was decorated with yellow, as usual. "Polly Peppermint's" handsome bouquets added a great deal to the cheerfulness of the occasion. One bouquet of yellow poppies caused I have three hundred differest ways

many pleasing comments.

The tables were well laden with good things to eat and we all did our share towards eating them. The salads were especially good.

"New York Cirl"—That resphere.

If you could see the handsome roses. Pickerel and Priscilla rendered several patriotic solos. Then good byes were said and all wended their ways homeward, hoping to meet again next s were especially good.
"New York Girl":—That raspberry

cake was splendid:

During the afternoon we enjoyed the songs that were sung as well as the piano solos and duets, and also the readings of "Yankee Girl" and "Polly Peppermint."

There were several children there were several children there.

unable to come to this meeting.
"PRISCILLA."

Leonard Bridge.

A DAY AT THE CAMP.

and pile in the center of an entree of ish. Peel four bananas, divide them into quarters, dip each piece in beaten ogs, then roll in fine bread crumbs flavored with coralline pepper. Fry in deep boiling fat and arrange the golden brown fritters round the mirror. Dear Sisters of the Social Corner: Whenever I visit the camp my mind is filled with the idealistic visions of childhood—the visions that time can-

Before darkness had fallen our feet and climbed the hills and up the paths

that led to the little cottage in the ot long were we left in solitude. Neighboring campers quickly found their way to our door with hearty greetings. Old acquaintances were renewed and the characteristic saluta-tion of our nearest neighbor. "I'm get-ting along all right," was as pleasing lowing is a quick and easy way of canning corn with salt. I have yet to have my first can of corn spoil from the following method of canning. It is so much quicker and easier than the wash boiler and slats method I thought someone else misch.

And as we crept to our comfortable rest under the caves the familiar tap, tap, tap, over our heads was repeated, and as the wind sighed and the branches swept the roof, we fell we fell asleep listening to this weird music.
Our anticipated day of rest and pleasure on the camp ground soon pleasure on the camp ground soon dawned and would pass only too soon. The conventionalities of life were laid aside, and forgotten pleasures were revived and we joined with our neighbors in the simple enjoyments in which the life of a camper abounds. We searched for early blueberries along the edges of the camp and laughed with the glee of children as one by one the berries lined our pail. Our Bohemian tastes were gratified as we ate from the bare table, food prepared by our own hands, and no lux urious feast could surpass the satisfaction afforded by this homely repast, nor no mansion offer the restful atmosphere of this cottage in the woods.

Through the open door the sunlight lashed and the row of hands.

mosphere of this cottage in the woods.

Through the open door the sunlight flashed and the row of hardy pines that marked the boundary line threw back their darkened shadows. Occasionally a leaf which all winter had lodged in their heights would be the lodged by the lodged in their heights would be the lodged by the lodged in the lodged lodged in their heights would lazily flutter through the door. Even the squirrels gathered and added their chatter to our acclamations of delight. The swinging hammock did not escape attention, and as the evening drew on, from its depths we looked

upward into the starlit skies and wist-fully dreamed of the far-off land of romance that "eye hath not seen." This is not the artificial life, but the true life which Nature has provided for those who would take advantage of her boundless resources and live, as was intended, within her conscious altitudes.

But the day were on and the shadows leartheand and argin we seem the state of the shadows leartheand and argin we seem to be shadows leartheand and argin we seem the shadows leartheand and argin we seem to be shadows learned to be shadows learned to be shadows learned to be shadows learned to be shadows.

And them can spend their money as cares to hear 'em yell;

Shure, they're grand—them prima donners, with their high-falutin ways.

But they can't come up to Betsy, and her good old-fashioned lays!

than fiction."

I was also constantly reminded of Aunt Mary for like her, Mrs. Barr relied on God's promises and never found them wanting. If Aunt Mary has thought I'd ask some of the Sisters to send their way of canning peas.

Was much interested in Aunt Mary's

it along.

Make a chain of nine stitches, 1st row; a treble in 6th stitch of chain from needle, chain 2, miss 2, a treble in next turn.

2nd row: Chain 5, a treble in treble to from a space 3 trebles in loop of

2nd row: Chain 5, a treble in treble to form a space, 3 trebles in loop of chain 5, chain 4, 4 trebles in same loop, turn.

2rd row: Chain 4, 4 trebles under 4 chain between the 2 groups of 4 trebles in the last row, chain 4, 4 trebles under same chain, chain 2, miss 3 trebles a treble in part doing 4. les, a treble in next chain 2, a treble in 3rd stitch of 5 chain, turn.

4th row: Chain 5, treble in treble, chain 2, treble in 1st of 4 trebles,

5th row; Chain 5, treble in treble, chain 2, treble in 3rd stitch of 5 chain, turn.

turn.

Repeat from 2nd row. Think you will find these directions correct for I have made yards of it.

Here are a few things worth knowing, when doing crocheted work.

When it is necessary to allow a knot to come in a chain-stitch ite so as to allow two rather long ends. then

lowing plan: Make a chain long enough to extend easily around (do not join it or break the thread), then carefully whip it to the edge of center, not stretching the chain at all. It may then be joined and the border worked into the chain without twisting or fulling the center, and if the lace outwears the linen, as is often the case. It may be ripped off and used again.

When crocheting lace or pillow slips or petticoats, try sewing rickrack braid on the under side of the hem, letting the points extend below the hem just far enough to catch your hook in, instead of working in the goods. Then when the article wears out, as it usually does while the turning is yet good, it can easily be ripped off and used a second time.

Sorvy I could not be with you at Covernity Lake on the 18th for I sure ning is yet good, it can easily be ripped off and used a second time.

Sorry I could not be with you at Coventry Lake on the 18th for I sure

would like to meet more of the Sis-TWICE TWENTY.

THINGS YOU SHOULD KNOW.

I was much pleased to read Ry Brock's letter. I was more surprised to learn she was in the hospital. Please send her a few cards from the

salt will make, the handsome boxes

(Reproduced by Request.)

The mown of whither I go, the following recipes:

Banana Porridge: Mix one tables of the fact stands clear that I am here in this world of pleasure and woe.

And out of the mist and murk another truth shines plain—
It is my power each day and hour to add to its joy or its jusin.

The trouble, I think, with us all is the lack of a high conceit, it to.

ETHELYN.

FRUIT BUTTERS.

Apple Butter-Five quarts apple pulp, ten quarts new sweet cider. to the cider. Cook slowly, surring trays at the cider. Cook slowly, surring trays at the cider. Continue cooking until good circulation of air over the conbrown sugar. Continue cooking until of the consistency of soft jam; pack while hot in sterilized jars or glasses

and keep in a cool place. Peach Butter-Four pounds peaches, two pounds sugar. Select ripe peaches and peel and stone them before weighing. Cut them in pieces and put them through a fruit press. Put over the fire in a porcelain kettle and cook slowly until of the consistency of mar-malade, stirring occasionally to pre-vent sticking. Add the sugar, stir-until dissolved: cook rapidly for 15 minutes than place the lettle or the minutes, then place the kettle on the until the butter is of the desired con-

sistency. Pack in jars or tumblers.

Best wishes to all.

EASTER LILY.

Oat Meal Cookies: Two and a half

of molasses, one teaspoon of soda, one teaspoon of cinnamon, two eggs, and one cup sugar. WILD FLOWER.

WAR BROWN BREAD.

SALAD DRESSING

felt like laughing when I read smoking white nursing. I wondered if there and were any women who do that.

R. A. H.

HOW TO MAKE LICKETY-SPLIT LAGE

Dear Social Corner Sisters: I read the request of Betsy Bobbett for directions for making "Lickety-Split Lace," so for the benefit of The "Corner" readers, who do not know how to make it and would like to learn, I will send it along.

Make a chain of nine stitches to send the request of nine stitches to send the request of Betsy Bobbett for directions for making "Lickety-Split Lace," so for the benefit of The "Corner" readers, who do not know how to make it and would like to learn, I will send it along.

## DO IT NATURE'S WAY-DRY IN THE SUN AND AIR

By United States Department of Agriculture,

DRY OR DIE. Starvation has killed more po

ple in Europe during the war than all those lost in battle. Food is as mighty as the swordave so we may send. Each pound of food dried now may save a life next winter. Can what you can-then dry the rest so that no morsel wastes.

Sun drying is effective for any region in which a rainless season of bright as to allow two rather long ends; then take the hook and draw one end each way back and forth through the chain. Thus neither the knot or ends will show.

To press tatted or crocheted work, you have finished lay it smoothly be-To press tatted or crocheted work, you have finished lay it smoothly between the pages of a book, place a large iron and allow to remain for an hour or more. If the pressing is done the first time with a hot iron the thread is never so glossy again.

When you wish to crochet an edge to centerpiece or doily, try the following plan: Make a chain long enough to extend easily around (do not join it or break the thread) then As the fruit is prepared, spread it thinly upon the canvas or muslin, tak-ing care not to crush soft berries by

will be safer to depend upon the us

of heated driers. The Simplicity of Fan Drying. In the household which po electric fan, the drying of small quan-tities of material can be easily done, provided that special care be given the preliminary treatment of the products.
All that is necessary is to make trays of wire screening, with one end of each or preferably both ends open.
The materials to be dried are spread thinly upon the trays, which are





Trays for Sun-Drying Should Be Light So That They May be Moved From Place to Place.

fruit and fastened in place by tacks, serious deterioriation is likely to ill keep insects away from the mate- ur. Such travs should be light, in order that they may be readily moved dry out the surface of the pieces whil from place to place by one person, the inner, central portions are still to They are a necessity in districts in moist, fan-dried material should be is filled with the idealistic visions of childhood—the visions that time cannot eliminate. It is a spot where the soft winds linger and the cool shadows gather, where one unconsciously lives nearer to the growing flowers, the circling birds, and where the friendly trees seem to lean more closely, and thrive more luxuriantly than elsewhere.

They are a necessity in districts in which heavy dews occur at night or in which there are occasional showers during the drying season, as they permit the partially dried fruit to be conveniently stacked at night to protect from dew or to be quickly brought to the cider. Cook slowly, stirring treatmently and when the butter beshould be blaced between them to hold should be placed between them to hold

Regions for Sundrying. Raspherries blackberries cherries apricots, and peaches, with the earlier varieties of summer apples, may be dried in the sun in practically all parts of the United States with the ex ception of such portions of the At-lantic Coast region as have their period of greatest rainfall at the fruits' maturing season. In much of this territory, and particularly throughout the Southern States, the Great Plains area, the intermountain region of the Northwest, and th Southwestern States, warm rainles weather continues sufficiently far int autumi to make possible sun drying of Dear Social Corner Friends: As I ive on a farm and we have to buy rain I will tell you some of the ness.

Also, since the rapid movement of air over the product has a tendency placed in baking tins and placed in th ven of a warm stove to be finished The door of the stove should be left ajar and the fire so regulated that the temperature is held at 150 to 160 degrees F. for two to three hours, after which it should be raised to 180 degrees F. for a minute or two in order to destroy any eggs of fruit insects which may have been deposited in the material while exposed in the drier.

After this treatment the product may After this treatment the product may

Dry and put by for a rainy day.

low temperature through the ripen-ing period of the fruits named, it electric fan and a window screen.

THE EIGHTEENTH'S GAL-LANTRY AT PIEDMONT.

(Written Specially for The Bulletin.) To clean them use hard soap. It is a hard job, but I can get the color Regiment—that representing the re cruits of the county and sent ou from Norwich for the Three Years Oat Meal Cookies: Two and a half cups of rolled cats, two cups of flour, one cup lard, melted, two tablespoons of molasses, one teaspoon of sada, one teaspoon of cinnamon, two eggs, and after a brief rest, the regiment, to-gether with the remainder of the army, moved forward by rapid marches toward Piedmont

Dear Social Corner Sisters: The following rule is my last way of making

Brown Bread—One cup each of cornmeal and barley flour, one teaspoon

meal and barley flour, one teaspoon

placed in permanent containers, but ould be examined from time to time and returned to the oven for a short

It's hard to beat Nature's way-save

During the service of the Eighteenth

Dear Social Corner Sisters: Some days ago I took from our village library over which Etta Barber now presides, a book of many pages, called All the Days of My Life. It is the autobiography of Mrs. Amelia E. Barr, some of whose novels I read in my sirihood days. I have so enjoyed this life history of a brilliaht and noble woman that I feel I must recommend it to others.

I often thought while reading it of that old saying: "Truth is stranger I was also constantly reminded of Aunt Mary, for like her, Mrs. Bar rebut on God's promises and never but don't have much time to was intended, within her meal and barley flour, one teaspoon baking powder, one of sait, one table-spoon shortening, one-fourth cup mo-baking powder, one of sait, one table-spoon shortening. One-fourth cup mo-baking powder, one of sait, one table-spoon shortening, one-fourth cup mo-baking powder, one of sait, one table-spoon shortening. One-fourth cup mo-baking powder, one of sait, one table-spoon shortening. One-fourth cup mo-baking powder, one of sait, one table-spoon shortening. One-fourth cup mo-baking powder, one of sait, one table-spoon shortening. One-fourth cup mo-baking powder, one of sait, one table-spoon shortening. One-fourth cup mo-baking powder, one of sait, one table-spoon shortening. One-fourth cup mo-baking powder, one of sait, one table-spoon shortening. One-fourth cup mo-laws spoon shortening. One-fourth cup mo-baking powder, one of sait, one table-spoon shortening. One-fourth cup mo-laws spoon shortening. One-fourth cup mo-laws spoon shortening. One-fourth cup mo-laws spoon shortening. One folled oats with under the observer of sait one hour; cover last half hour to be remember of remember of remember of remembers. The ListTLE SPINSTER.

I often thought while reading it of that of said of the carry morning bid farewell to the woodland cottage and said one hour; cover last half hour to our store of remembers. The ListTLE SPINSTER.

SHE LIKED AUNT MARY'S LETTER BLANCHE.

Dear Social Corner Sisters: I have always been interested t

point, the peaks of the Otter. The weary march was still kept up, the men suffering for food, yet obliged to Among those killed was Adjutant E end their way of canning peas.

Dear Social Corner Sisters: I am G. Culver, an officer of great merit, an men suffering for food, yet obliged to Was much interested in Aunt Mary's very much interested in the Social carnest patriot and widely known citi- be in readiness to encounter the rebels

edrying in case any parts of it appear o be too moist to keep well, DRY BITS. Six pounds of dried tomatoes on the antry shelf are worth a hundred in

zen of Norwich, where friends and ac quaintances deeply mourned his early Corporal J. F. Bradley and William H. Hamilton, who had left good situations in Norwich to enter the country's service, were also among the

The regiment, greatly reduced in numbers and much exhausted, made its bivouge in the rear of the rebel posi-tion, and on the following morning, suddened by its losses but rejoicing in its victory, pushed on with the army

General Hunter, in reviewing the regiment prior to the battle of Pied-mont, had said to the Eighteenth that "expected them to sustain the oner of Connecticut and wipe out New farket." He was more than satis-ed with the bearing of the regiment Market." and took occasion to publicly knowledge its splendid conduct.

It was on the 10th of June that Gen. funter, reinforced by the command of Generals Crook and Averill, contin ed on his course southward, passing through Lexington and destroying in

scarce; and the army, two miles from its base, began to experi-ence the hardships incident to such an ill-planned state of things. June 15th, the Blue Ridge was reached and ascended near its highest

Rations however began to grov

Norwich, Conn

- 12 miles

All that night, the regiment lay on its arms, while its advance engaged the rebels within four miles of the weed leaves). On the eighteenth, an artillery duel ontinued during the day, and two un-

was wounded in the throat and tem-porarily disabled, while eight others

Main St.

suffered from the enemy's fire.
Gen, Early had now reinforced the rebels, and they in turn prepared to make one of their forward movements make one of their forward movements through what, in waggish dialect had been christened "the back doah" of the Union. The regiment consequently had before it ten days of incessant fatiguing retreat. Hunter had made what was called a bold dash at Lynchburg, had brought on an undecisive battle, and then was forced to hurry back across the mountains, his command arriving at Martinsburg, jaded, ragged and dispirited.

The chaplain of the Eighteenth wrote concerning these severest days of the regiment's history: "The honor of the terrible ways have before each subsequent boiling, and after each boiling seal completely,

scenes of that terrible march will never be recalled by any survivor without a shudder; the sufferings of the men were severe, yet they conducted themselves with soldierly manliness and propriety."

The before each subsequent boiling after each boiling seal common after each boiling seal common and the period continuous process is used, boil for at least and store. If the one-period continuous process with soldierly manliness and propriety."

Soon after, the regiment, in Crook's clumn, passed down the left bank of the Potomac, reaching Sackett's Fort July 18th. "The command forded the Shenandoah River on the same day, July 18th. early part of July, in which engage-ment the Eighteenth acted well its part, although suffering severely."

So ran the report of Lient-Col. Henry Peals, later in charge, Col. Ely having been assigned to the command of the Second Brigade.

The regiment, in falling back, had a spirited engagement at Winchester, Va., but was forced to continue retreating as far as Martinsburg, Va.

CANNING

THE DICTAGRAPH.

HOW TO CAN GREENS OR POTHERBS.

A large number of cultivated and wild greens are edible, and when canned makes succulent and valuable food for the winter and spring months. Among the cultivated greens are Swiss chard, kale, Chinese cabbage leaves, upland cress, French endive, cabbage leaves, upland cress, French endive, cabbage sprouts, turnip tops, young, tender he morgue?—Memphis News, native mustard, Russian mustard, collards, and tender rape leaves. Among the cultivated greens are Swiss chard, kale, Chinese cabbage leaves, upland cress, French endive, cabbage sprouts, turnip tops, young, tender he morgue?—Memphis News, native mustard, Russian mustard, collards, and tender rape leaves. Among the wild greens are pepper cress ployed. the wild greens are pepper cress, ployed,

who began to show signs of an in-tention to oppose the advance on Lynchburg.

All that night, the regiment lay on

Can greens the same day they are picked. Wash clean, sort thoroughly, allowing no foreign weed leaves or other vegetable matter to remain. Rid other vegetable matter to remain. Rid the greens of all sand, dirt, and dry, decayed or diseased leaves. Place the greens in a crate or cheesecloth and blanch in live steam either in an improvised home-made steamer, or regu-was wounded in the throat and temtes. Remove the greens and plunge quickly into cold water. Remove to a freshly scalded pan or other vessel and cut into convenient lengths. Pack into hot jars, add hot water to fill the container, and season to taste. If desired, a few strips of bacon, chopped

If the one-period continuous boiling process is used, boil for at least two hours. Sea! immediately, cool, test for leaks, and store.—U. S. Department

of Agriculture.

A Mountain of Caverns. While trouting recently in the upper waters of Cactus Creek in the Se National Park, California, A. L. Med-ley and C. M. Webster discovered a reand participated in an engagement National Park, California, A. L. Medwith the rebel army, which invaded ley and C. M. Webster discovered a re-Maryland and Pennsylvania during the markable cave. It is in the south side is in a rough and unfrequented neighborood, but so convenient to thorough fares that large numbers of Sequola tourists are visiting it.

About six hundred feet of the cave

have been explored so far. The main gallery is from three to thirty feet wide and from three to sixty feet high. There are many side chambers and galleries. From these narrow open-inga, show vistas of extensive regions beyond in every direction which can only be explored by enlarging the openings from the galleries now acces-sible. Enough has been seen, however, to warrant the belief that the moun-tain is a mountain of caverns. The cave is one of great beauty. The side walls, roofs, and much of the flooring are brilliant with stalagmites

and stalactites and other shining mineral formations common to

A Simple Request. We do not wish to advance an extreme proposition. But is it too much to ask of auto drivers who run down women, or even men, on public streets that they stop

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